

Hugh Fearnley-Whittingstall's

**RIVER
COTTAGE**

Cafe Christmas Lunch Set Menu

**£29.50 per
person**

STARTERS

Roasted squash soup with roasted chestnuts.

House-cured duck ham with remoulade and pickled cucumber.

Pear, chicory and walnut salad with Stilton.

MAIN COURSE

Golden salt baked celeriac with polenta, seasonal greens and hazelnut pesto*

Tender beef braised in red wine with juniper, sage and root vegetable mash*

Warming smoked pollock chowder with bacon, sweetcorn and potato.

DESSERTS

Decadent chocolate pot with Chantilly cream
(VG option available)

Pre-order only. Minimum 8 guests.

Each dish comes with an **eco-friendly Christmas cracker**
and, of course, lots of festive cheer.

For more details, email events@rivercottage.net or
call 01297 630300 to speak with our events team.

Festive Barn Feast

**£60.00 per
person**

S T A R T E R S

Freshly baked River Cottage focaccia.

Game terrine with toast and chutney.

Pear and chicory salad with walnuts and Stilton.

Roasted squash soup with roasted chestnuts.

M A I N C O U R S E

Roast turkey crown and braised leg with golden roast potatoes, honey-glazed carrots and parsnips, brussels sprouts, pigs in blankets and rich Christmas gravy.

Roast gurnard with champ mash, shaved fennel and crisp toasted breadcrumbs.

Golden salt baked celeriac with creamy polenta, tender seasonal greens and nutty hazelnut pesto.

D E S S E R T S

Chestnut and chocolate cake with boozy prune and Chantilly cream (VG option available)

Optional extras: Cheese course £10 per person.
Tea and coffee £5 per person

Available by pre-order only, for a minimum of 40 guests. Prices include VAT.

Each dish comes with an **eco-friendly Christmas cracker** and, of course, lots of festive cheer.

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Grand Christmas Feast



**£80.00 per
person**

WELCOME

Start your Grand Christmas Feast with a glass of premium sparkling fizz and two festive canapés per guest.

STARTERS

Freshly baked River Cottage sourdough with artisanal charcuterie and cultured butter.

Game terrine with toast and delicate courgette relish.

Pear and chicory salad with walnuts and Stilton.

Roasted squash soup with roasted chestnuts.

MAIN COURSE

Roast sirloin of River Cottage beef with golden roast potatoes, honeyed carrots and parsnips, brussels sprouts, pigs in blankets and rich Christmas gravy.

Roast cod with champ mash, shaved fennel and crisp toasted breadcrumbs.

Golden salt baked celeriac with creamy polenta, tender seasonal greens and nutty hazelnut pesto.

DESSERTS

Boozy Christmas trifle.

Chestnut and chocolate cake with boozy prune and brandy cream (VG option available).

Optional extras: Cheese course £10 per person.

Available by pre-order only, for a minimum of 30 guests. Prices include VAT.

Each dish is served with an **eco-friendly Christmas cracker**, finished with tea, coffee and petite fours, and a sprinkle of festive cheer from the River Cottage team.

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